THE PURDUE UNIVERSITY CALUMET
CHRONICLE

Week of February 25 , 2013 | 1946 - 2013 | Vol. 32, Issue 16

FOUNDERS DAY THROWBACK ISSUE

"YOUR GAL" FOR STUDY-ING ABROAD

Lauren Van
Chronicle Correspondent

In the spring of 2012, PUC hired its first ever education abroad coordinator, Judy Moore. As education abroad coordinator, Moore's responsibilities include helping students interested in studying abroad with scholarships, program options and preparing for travel and making administrative decisions with leading faculty.

"If it has to do with study abroad, I'm your gal," she states."I liked the idea of getting to try new things, and that is something that the International Programs Office supports," Moore said. "Sending more students on study abroad programs is part of the university's strategic mission, so we can create new programs, try new things, and work to do what fits best for PUC students."

Moore has been involved in international education for a few years, with a focus on studying abroad. She has seen many program models and university structures, and has visited 14 countries throughout her career.

"My family is internationally-focused, which is probably a big part of why I ended up working in international education. We hosted several exchange students when I was growing up, and I have family and friends who live overseas," Moore stated. "One of the great things about knowing people from different backgrounds is that you are always learning something new."

Moore holds a bachelor's of arts in literature from Ohio Northern University and a master's degree in College Student Personnel from Bowling Green State University. She began her career with an assistantship at Baldwin Wallace University in a study abroad office, and then moved on to become a Study Abroad Advisor at the University of North Georgia.

"I like getting out and meeting and working with students. I get to do this through class presentations, information sessions and, of course, working with students who are

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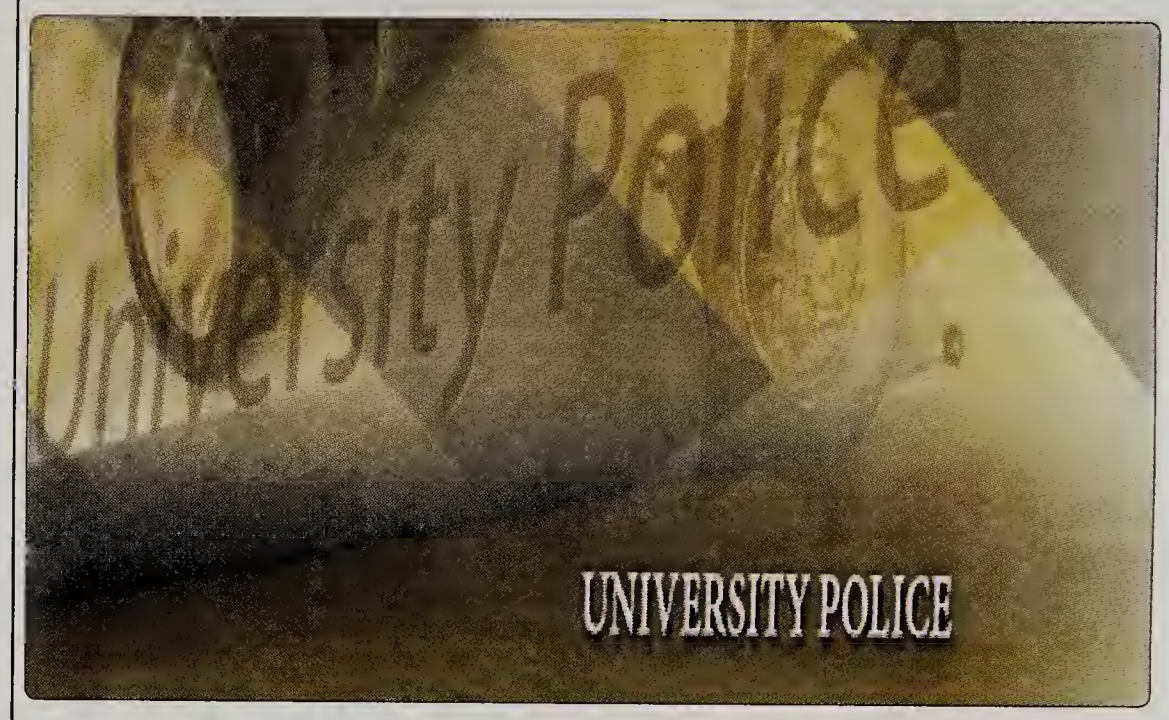

UNIVERSITY POLICE BRINGS FOOT DOWN ON IRRESPONSIBLE DRIVING

Richard Chambers
Chronicle Correspondent

PUC is saying enough to poor driving behavior on campus that disregards the rights of pedestrians. Campus police have begun to issue tickets from the city of Hammond to drivers who violate driving rules on the streets surrounding the campus.

Chief of Police Anthony Martin said that, between Feb. 15 and 16, police officers wrote four tickets each day. He said that he was surprised to give out that many in two days but, based on the tickets, suggested the violations may be much more numerous.

"If we look at the statistical probability, that's just the four that we caught," Martin said.

The university is giving the most scrutiny to the 173rd Street entrances to the SULB and the Fitness and Recreation Center. A student was recently hit by a car that was attempting to turn in front of the student, who was in the crosswalk between the entrances. According to Martin,The student was injured and taken to the hospital.

Martin said that some drivers do not understand the rights of pedestrians in the crosswalk.

"Vehicles should yield and turn behind the individuals and not in front of them," he explained.

"Invariably, what happens is a driver, wanting to go eastbound on 173rd, will see the student there, and it's like they're in a hurry – they want to get across there before the student gets into the crosswalk. And that's not permitted."

Martin said the problem was not unusual. "Before I ordered my officers to start writing tickets there, I sat out there, and I counted at least eight – on this one particular day."

Ken Johnston, vice chancellor of administrative services, said the university has been in discussion with the city of Hammond to lower the speed limit in front of campus on 173rd Street, to reduce traffic to one lane each way and to set traffic lights red in all directions during pedestrian crossings.

Johnston said the university's requests have not been granted, due to factors such as the surrounding community's traffic concerns.

Martin said signs would be placed by the crosswalk to tell drivers to yield. He said he has often witnessed vehicles nearly hit pedestrians who are leaving the Fitness and Recreation Center

Johnston recalled that he has often seen drivers turning right on a red light outside the center, even though it is an illegal turn.

Martin said a particular concern is the early morning rush for parking in the 169th Street parking lot.

"Early in the morning, students are in a hurry; they're trying to get to class. Everybody's trying to get to the most favorable parking space, and they're zooming through here," Martin said.

Johnston said that, in addition to issuing citations from the city of Hammond, campus police will give warning tickets to drivers who violate the 15 mph speed limit on campus.

"There's no parking space in the world that's worth striking a pedestrian," Johnston said.

Food for Thought

Lakieta King
Chronicle Correspondent

Plans are in the works to start a food pantry designated for PUC students. The idea for the food pantry came about as a way to help PUC students who demonstrate a need for food. Director of Housing Scott Iverson and Operations Assistant Carol Wolfe spearheaded a Food Pantry Interest meeting on Feb. 1 to gather ideas on what would be the best way to go about starting the food pantry. Iverson was open to suggestions and comments from all who attended the meeting.

PUC students and staff gathered in SULB's "Room with a View" to discuss their ideas and thoughts about the possible pantry. The task of getting word out about the idea of a food pantry, in the best way possible, was discussed at the meeting. Ideas such as a donation competition between student organizations, establishing cooking classes, and the creation of a Facebook page were discussed. Of those ideas, the Facebook page was most popular and the creation of such a page was agreed upon.

Concerns regarding the possibility of fading student interest, the privacy of students utilizing the food pantry, and the types of food available at the pantry were discussed in depth. Many of those attending the meeting believed that some students may be reluctant to utilize the pantry to their advantage because they may feel embarrassed for not being able to provide for themselves. Because of this possibility, student employees and staff of the food pantry would be held to a high standard of privacy.

Director for the Greater Hammond food pantry, Barbara Whitehead, has worked at the pantry for over twenty years and shared inside information on running a food pantry. The pantry

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HIGHLIGHTS

Basketball 8

Tapas Cafe 5

Revengeance 6

Recipe 5

ADMINISTRATIVE update

Big Changes for the School of Management

Goodbye MGMT...

Hello ACC, ISM, MKG, FIN, and BUSM!

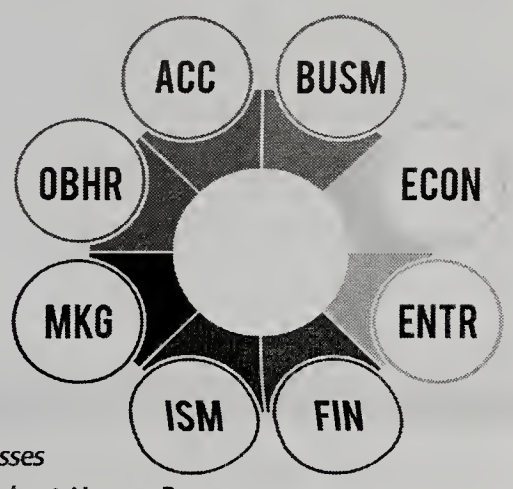
Effective for registration this Summer and Fall 2013, the School of Management is changing course subject codes for many UNDERGRADUATE courses. Why? To make it easier for you to find the specific courses you want.

No more hunting through all the MGMT courses to find that Introduction to Business class (now BUSM 10100), Investments class (now FIN 44300), Project Management (now ISM 48700), Financial Accounting (now ACC 20000), or Principles of Marketing class (now MKG 22400)! Student transcripts will also be easier to interpret and will more clearly indicate courses taken by subject area.

Five new course subject codes are being introduced.

NEW SUBJECT CODES:

- ACC = Accounting classes
- FIN = Finance classes
- ISM = Information Systems
- MKG = Marketing classes
- BUSM = SOM courses not in any specific discipline.



CURRENT CODES REMAINING THE SAME:

- ECON = Economics classes
- *ENTR = Entrepreneurship classes*
- OBHR = Organizational Behavior & Human Resources
- CIS = Computer Information Systems

Subject codes for GRADUATE classes also remain unchanged. Students will continue to use the MGMT subject code for graduate course registrations.

SOME FREQUENTLY ASKED QUESTIONS:

- **When is this going to happen?**
  Beginning with summer and fall registration on March 18, 2013.
- **Does this change my graduation requirements?**
  No, not at all.
- **How will I know what to look for in the schedule and catalog? How will I know what an old course equals in the new codes?**
  To help you find courses visit ***www.purduecal.edu/management*** *to see* ***Table 1****-old to new codes and* ***Table 2****-by new subject codes.*
- **What will happen to courses I previously completed?**
  The subject codes will stay as originally listed.
- **What if I'm taking a course with a new code that requires a pre-requisite course that I took with an old code?**
  No problem! We have already programmed both sets of codes into the registration system.
- **Will my GPA be adjusted if I repeat a class?**
  Yes, regardless of what code was used originally.
- **Will I be able to see transfer credits in the new codes?**
  If the transfer credits are new, yes, but if old, they will stay as they were originally.
- **Will Degree Works show the old or new codes?**
  Current students' records will show both, depending on when the course was taken. New students' records will show only new codes.
- **Will my transcripts reflect the old codes or the new codes?**
  They will reflect the codes used when you took the course. If the course was taken spring 2013 or earlier, it will stay the same. If taken summer 2013 or later, the new codes will be listed.

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CAMPUS EVENTS

Office of Research and Graduate Studies presents Student Research Day

April 4, 2013 in SUL; Student presentations 8:30 a.m.-4:30 p.m.
Keynote Speaker. Award Ceremony, and Dinner 4:30 p.m.-7 p.m.
Reservation by March 21, Paper Abstract due by March 3
For more information, visit *purduecal.edu/ studentresearch*

Calumet Toastmasters Club meets in Munster

Toastmasters International is a nonprofit educational organization that teaches public speaking and leadership skills through a worldwide network of clubs. The Calumet Toastmasters Club meets at the Family Christian Center in Munster at 7 p.m. on the 2nd and 4th Thursdays each month.
For more information, email *calumet. toastmasters@gmail.com*, call (602)541- 1839 or *visit www.toastmasters.org.*

The Smart Patient

Presented by the Honor Society of Nursing, Sigma Theta Tau International, Mu Omega Chapter April 3, 2013, 6 p.m. to 8:30 p.m.in Alumni Hall
This program is dedicated to educating the public on how to be a smart patient when hospitalized, how to prevent illness or injury, how to manage chronic conditions, and how to deal with end of life care.
Snacks will be provided. There is no charge and no need to register. For questions, contact Joan Dorman at *dormanj@purduecal.edu.*

Free fitness and nutrition seminars by the Fitness Center

Learn body fat percentage, pounds of muscle, pounds of fat, hydration level, BMR
Tuesday, February 26 from 6 p.m. to 8:30 p.m. in UV2-Rm 334
Wednesday, February 27 from 6 p.m. to 8:30 p.m. in UV2-Rm 300

Definitions and Context

Dante Vidal Silguero
Editor-in -chief

Theory: 1) The analysis of a set of facts in their relation to one another... 6b) An unproven assumption. Marriage: 1a.1) The state of being united to a person of the opposite sex as husband or wife in a consensual and contractual relationship recognized by law; 1a.2) The state of being united to a person of the same sex in a consensual and contractual relationship recognized by law.

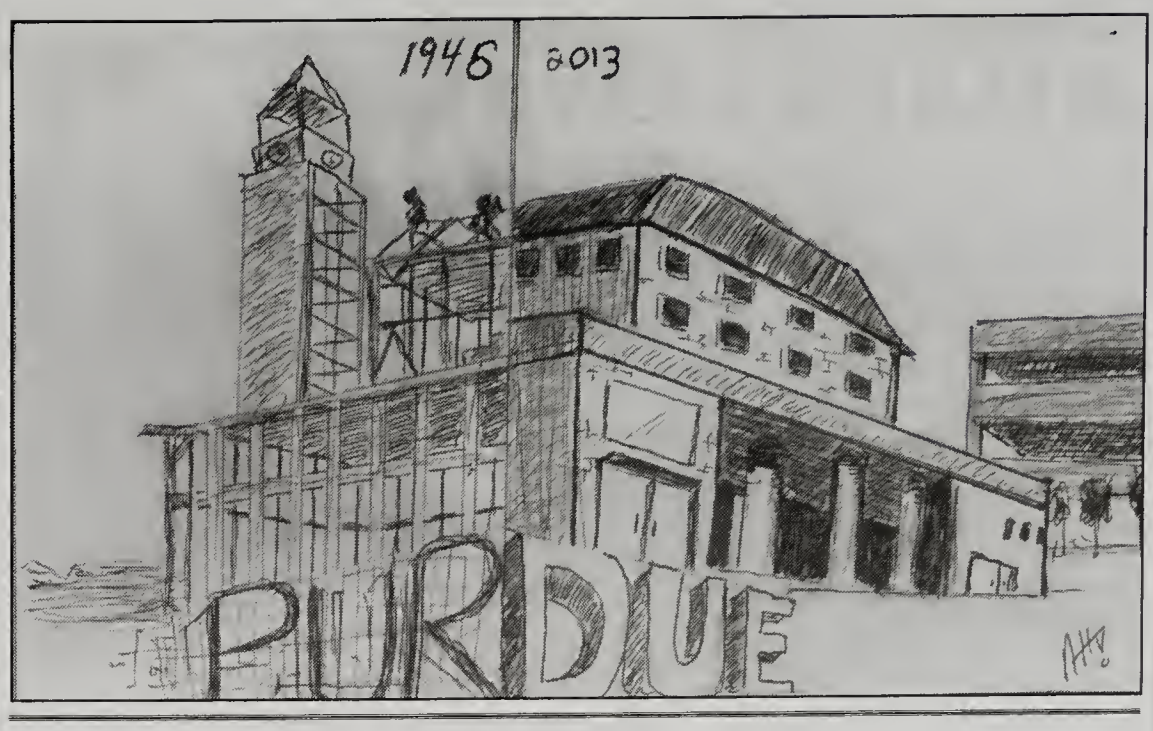
In almost every heated debate, the strongest argument to be held is often one of definition. When Creationists, Intelligent Design proponents, and Anti-Evolution advocates argue against the teaching of the Theory of Evolution in public schools they often bring up the talking point of how evolution is "just a theory," while experts in scientific study retort by elaborating that in scientific study the word "theory" is used as one of the highest levels of understanding of a subject we can achieve. In the current legal battle over the right of gays and lesbians to marry, many opponents of the right cite their definition of marriage as between "one man and one woman." Those pushing for gays and lesbians to have the right to marry often cite the legal definition of marriage as being a binding contract recognized by the local, state, and federal governments, and claim the statement that the marriage must be between one man and one woman is discriminatory.

Understanding the definitions of the words you use in an argument as well as the context in which you use them is crucial to the discussion. It is perfectly acceptable to say in a conversation with a friend, "I don't think he was sick, but just wanted to skip class today. At least, that's my theory," because in that conversation the word "Theory" is accepted to be known as a synonym for "idea." However, it is dishonest and outright misleading to go into an argument advocating against teaching evolution in public schools by stating it is "just a theory" because you are not accepting that a scientific theory is different than the everyday usage of theory.

There are those who aren't necessarily against same-sex marriage but who feel using the term "marriage" to define the legal bond is not correct. "Why do we have to redefine what we've always understood to be marriage, as a bond between one man and one woman under God," is the question most often posed by such people. Within your church the definition of marriage could very well be "a bond between one man and one woman," but it should also be recognized that even that definition has changed over time. In Deuteronomy 22:28-29 it states that a man who rapes a virgin who is not pledged to be married must marry her in turn and in Deuteronomy 21:11-14 it describes the process for a male soldier to forcibly marry a female prisoner of war as part of his spoils of the campaign.

Even in religious discussions definitions have changed. It was once frowned upon, in both religious and legal cases, to marry an interracial couple. It was once okay to force a slave to marry another slave in order to produce more slaves. It was once acceptable to call someone "gay" for doing something stupid or against social norms, but current societal pressure is beginning to turn even that "common" definition around. Definitions are not, and never should be, set in stone. For the truth can only ever be pursued, never attained.

Readers can contact Dante at chronicle.editorinchief@gmail.com or (219) 989-2547.



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PUC Celebrates 67th Birthday, but Where Will It Go from Here?

The Issue: PUC Turns 67!
Our Stance: Let us not only celebrate, but reflect on the past, our present, and our future.

Happy birthday PUC! On this first annual Founder's Day celebration we here at the Chronicle would like to take the time to wish a prosperous future to the students, staff, faculty, and the university itself. Purdue University Calumet has been an official campus of the Purdue family for 67 years as of this printing and in those 67 years it has seen its fair share of happenstances. On Monday the 25th it will see yet another as student organizations, faculty, staff, and key administrators will march in a parade around campus, birthday cake will be consumed, and fireworks will be set off all in honor of PUC.

The campus now looks vastly different than it did in its first conception, but the heart of the campus has remained evident. Just as it used to be, if a student takes the time to speak with a professor they can develop a great relationship. Across campus there are numerous opportunities to get involved in modern research, student organizations, volunteer services, campus employment, and internships. More than one of our writers, photographers, and even editors work multiple jobs on campus, volunteer their time to various student organizations, and all while being full time students. The opportunities are there if you go looking for them.

Where can the university go from here? What should its goals and foci be? Student loan debt has overtaken credit card debt as the number one debt in America. An alarmingly growing number of possible incoming college freshmen are considering alternatives to higher education in fear of being unable to afford it. State and national cuts to education spending are causing considerable harm to students and university faculty.

The future of higher education, and thus PUC's future, is difficult to predict, and with so many negative occurrences to deal with it will prove just as difficult to keep current and future students motivated in their pursuit of college degrees while also coping with the growing problems of student loan debt, skyrocketing education costs, and a plummeting government education budget. Chancellor Keon and his staff of administrators have their work cut out for them in the coming years. As Editor-in-Chief of the newspaper I can tell you firsthand how much effect the aforementioned educational difficulties have had on students and student organizations.

As our readers we encourage you to take some time to research your university's, state's, and nation's educational spending. If you are happy with the job each is doing please let them know. If you are unhappy it is even more imperative you let them know! Contact your chancellor, your representatives, and your senators and let them know the importance of an educated society to its government and nation. Without education, academia, the arts, or the sciences we would all just be grasping around in a dark, scary, misunderstood world.

COMMENTS?

Write to us and see your thoughts in print!

The Chronicle Editorial Policy

The views expressed in submitted commentaries and letters to the editor do not necessarily reflect the views of The Chronicle or Purdue University Calumet. The Chronicle is not an official publication of Purdue University Calumet. The Chronicle welcomes reader input. Letters and commentaries must include the writers name, class standing or other affiliation and a telephone number for verification. The more concise the letter, the better chance of publication. All materials submitted to The Chronicle become the property of The Chronicle. The Chronicle reserves the right to edit for clarity, accuracy, space and news style. Deadline for submissions is the Friday before the publication.

The good old days?

Heather Parker
Production Manager

On this, the first annual founders day, we take a few moments to reflect on the history of Purdue Calumet, as well as the years that have come and gone. The hair, the clothes, the music, and the events that shaped those times and years.

The simpler times.

"Ah, the good old days!"

Many of us feel we were born in the wrong decade (myself included). Often times, I find myself reminiscing about a past that I have never experienced. I imagine what my life would have been like if I were born in a different decade. I construct these images from television, movies, as well as the stories from the older generation. When we look back at these times, we seem to form a romantic view of the world at that time. Things were so much better back then, simpler, and with more opportunities. It appears that we had less problems, more security, etc.

But this is not so. Just look in any history book, or the news archives. Every age and time had just as much, sometimes more, worry, problems and sorrow. Reflecting on the good events and *experiences of the past* is not the problem. The problem is encountered when we romanticize the past into a perfect utopia, which it was not.

For instance, as a twenty-something college kid, I have found myself reminiscing about the days of our childhood. The days that were worry free, no responsibility long summer days free from school and work, not to mention no bills! But we forget about the restrictions childhood placed upon us such as bedtimes, chores, not having a choice in regard to lifestyles and curfews, among other things.

While childhood has its shining moments, I fully embrace my adult life despite its responsibility. The trade off of adult responsibility for my independence is one I will gladly take. Yet, even I still like to reminisce about some of the carefree days of childhood.

The issue that is created when we fall into the romanticized worldview of the past is one where we do not fully appreciate the good experiences and things occurring in the time we are currently living. This also creates the problem of falling into a victim mentality.

Instead, we need to appreciate and enjoy the time and age in which we are living, taking the good as well as trying to improve upon the bad, because some day we will look back and think of these days as the good old days!

Readers can contact Heather at chronicle.production@gmail.com or (219) 989-2547.

Graduate Student Association strives after revival

Andrea Drac
Staff Writer

With thousands of students going in and out of PUC daily, it is easy for the undergraduate and graduate students to blend together, but the Graduate Student Association is a place for them to stand out.

Having been a defunct student organization for four years, it was not until 2011 when Director of Graduate Studies Joy Colwell came up with the idea to revive the association.

Graduate Assistant in the Office of Disability Resources Hans-Peter Nkansah said the GSA was defunct because it was hard to get the students together, particularly since graduate classes are late at night and most come to class from work.

"[The GSA] was formed to bring students together to share a common interest and network with each other," Nkansah said, pointing out that networking was a priority. The GSA has its own Facebook page to notify members of networking opportunities as well as anything else happening within the organization.

Second semester graduate student and Industrial Engineering major Faisal Aljaizani said the GSA is also used to bring people together to talk about classes and help each other with class work, as well as talk about professors they have had and departments they have been in.

"Our goal is to...have advice that we can share," Aljaizani said. "Such as recommending classes and professors and taking advice from [students]."

While the GSA does not usually have set meetings where members have to show up at a certain time or place, on the occasion when a gathering is planned members are informed through email. Events are also planned and advertised. The GSA is partnered with PUC's International Programs Office and that partnership has helped them coordinate events and invite students to them. The GSA also holds socials for its members to reconnect and find out how each other are doing in their academic pursuits.

Aside from socials and networking, the GSA has set a major goal for itself. The association is currently working on the goal of forming its own student government, much like the SGA. Nkansah said they are in the process of trying to elect senators and will be doing so after spring break. He said they have held two senate meetings already and they are run like the SGA.

Students must be enrolled in a PUC graduate program in order to join the GSA, and to become a member a student need only contact either Aljaizani or Nkansah via email expressing interest in the organization.

"I think [the GSA is] awesome," Aljaizani said. "Grad school officers are the reason why the organization keeps going."

With his time at grad school coming to a close, Nkansah hopes the GSA will continue after he graduates.

"I have a lot of faith in Faisal [Aljaizani] due to his organization skills and I feel that with his involvement, the joy will be to look back and see [the GSA] thriving and having participation," Nkansah said.

A note from SGA

Lauren Avans
Secretary of Public Relations

Hi Everyone!

We are already almost halfway through the Spring 2013 semester! Are you ready for the joys of the middle of the semester such as Spring Break, midterms, and elections? Don't forget that the deadline for the Student Government Candidate applications is coming up soon! It has actually been moved to Wednesday March 6, 2013. This move gives all of the procrastinators (like me) a little bit of extra time to make the last minute decision to run for a position within the Student Government along with the task of attaining all of the student body signatures that are required to be turned in with a candidate application, but this is not the only event the Student Government has been involved in the past several weeks.

The Student Government was also involved in the Chinese Student New Year yesterday Sunday February 24, 2013. There were several different members involved with the ceremony including Mark Arciaga: Secretary of Finance, Hanna Amor: Senator At-Large Residential, Daniel Curtin: Vice President, and Marisa Henderson: President. We were very grateful for the opportunity to help the Chinese Student Association with bringing the wonderful cultural experience of the Chinese New Year to Purdue University Calumet. Not only were we involved in the Chinese Student New Year event we will also be in the Founder's Day Parade today Monday February 25, 2013 which begins at 3:45 pm. We hope to see you there!

If you have any questions, concerns or comments regarding elections or anything else please contact us at 219-989-2885, pucpr.gov@gmail.com, or in our office SULB 324F.

Paid for by the Student Government

Abroad

continued from page 1

interested in studying abroad," she describes.

Moore states that her day to day routine at PUC varies, which is one of the things she enjoys most about working at a university.

"Typically, my day consists of communicating with students about their study abroad options and what they need to do to successfully apply to a program, working with other offices to work on making studying abroad as smooth of a process as possible *for all involved and promoting study* abroad through presentations: e-mail, Facebook, etc."

Moore wishes she could attend every study abroad program at PUC, but it would be difficult for her to keep up with all of her work at the university.

Photo: Morgan Walker

Judy Moore is the first ever education abroad coordinator at PUC.

"However, one of the benefits of working in international education is the opportunity to travel on occasion to check on programs and meet with university officials on other campuses. *So I don't get to go on all of the study* abroad programs, but my job does still involve some travel," she explains.

Moore loves immersing herself in the culture of the countries she visits.

"When you can spend time with people from the country where you are going, it results in a very rich experience that you are less likely to get if you travel with a big tour company," she describes.

Moore also shared her view on the importance of travel.

"When you can not only hear about a culture, but experience it, and not only read about a culture, but ask questions as to why people believe or do things, it makes your understanding of that culture much stronger. It also allows you to examine your own culture's characteristics and better appreciate some of the differences."

Food

continued from page 1

Whitehead directs has two staff members and many volunteers.

Whitehead explained that in order to be eligible for assistance from the pantry the person in need must be an Indiana resident. Proof of identification and current address is needed as well and the food is given based on family size, a form is filled out for whatever food items are needed. Patrons in need can come only once a month to get whatever food items are needed for them and their families.

Most of the food Greater Hammond receives comes from donations from various food drives and churches, as well as the USDA. For the PUC food pantry, Whitehead said "It's best to start out small, have food drives to get started." She also spoke about having proper refrigeration and available space because the USDA has many restrictions on what can and cannot be done. Whitehead also warned about expiration dates.

Aside from making sure the food is safe, Whitehead also has problems with people stealing and lying about how much food they actually need. Whitehead said "There is no way to really know who is needy; you have to get through the greedy to get to the needy." In light of these problems Whitehead says "This is my salvation, I won't get rich off it but it's what I want to do."

Both the meeting and the food pantry visit provided key information on the problems posed by running a food pantry and it seems that PUC still has a long way to go and a lot of food for thought.

Serious Spanish Cuisine Hiding in Merrillville, Ind.

Dante Vidal Silguero
Editor-in-chief

Photo Provided

Only 20 minutes from campus, just west of the corner of US Rt. 30 and Taft St. in Merrillville, Ind., there sits a quaint restaurant offering traditional Spanish cuisine. Tapas Cafe offers "serious Spanish cuisine" in a perfectly casual yet intimate dining room. The open kitchen offers a glimpse into the impressive professionalism and culinary prowess of head chef and owner, Ulysses Gomez, as he prepares each meal from scratch. Most importantly, both the food and the prices are to die for as the quality of the meals and the portions given are worth far more than the restaurant's asking price.

Upon entering the restaurant, the wait staff expresses warm greetings and immediately prepares a table or booth for you. Ordering the flower water is highly recommended if it is available. The restaurant does not offer any alcohol, but they do allow outside alcoholic beverages to be served. During this visit to Tapas Mayan potstickers, potato croquettes, chicken paella, and their decadent tres leches cake was served.

Ulysses' Mexican-Asian fusion in the Mayan potstickers is a perfect combination of East meets West. The pan-cooked potstickers are filled with roasted pork and served around a small bed of mixed green salad and a spicy dipping sauce. Alone, the potstickers are succulent, but when mixed with the sauce there is an explosion of flavor. Not too spicy, not too savory, and not too overwhelming, the flavor combination is to die for, and if the spice is too much the coolness of the mixed green salad cuts straight through the heat.

By far an admired dish of theirs is the potato croquette. A warm potato cake pan-fried to a dark-brown perfection served with a light serving of a cool, savory brava sauce, the potato croquette offers a flavor combination that is to die for. Ulysses displays his impressive culinary understanding best in this dish. Separately, each component of the dish tastes wonderful, but when combined an entirely distinct flavor is invented. The creaminess of the sauce compliments the crispy exterior of the potato cake, and the simple salted potatoes blend perfectly with the complexity of their tomato-based brava sauce warmed up with paprika and cayenne pepper.

The house paella is served with saffron-infused, Spanish long-grain rice, cooked bell peppers, pimento-stuffed olives, and a choice of meat. Their chicken is cooked to tender perfection and flavored only with simple olive oil. It is the simplicity of the Spanish paella that makes it so enjoyable. Other than the saffron, the entire dish is cooked with simple ingredients and flavored with basic agents such as salt and olive oil. It is served in rather large portions, so expect to bring home a doggy bag.

Tres leches, translated as "three milks," cake is a traditional Mexican dessert made of a simple baked cake chilled in the fridge while being soaked in a liquid mixture of evaporated milk, sweetened condensed milk, and half-and-half. Tapas Cafe's tres leches cake is served fresh out of the fridge topped with a delicious vanilla whipped cream topping, chocolate coated strawberries, and a chocolate glaze sauce. Because the cake has been soaked in the three milks combination, the cake's texture and consistency are different than what is generally expected of a baked cake. The flavor is to die for, sweet without being overpowering, and the texture is a well-received change from the norm.

Nikko Elliott, a Junior studying Accounting, frequents the restaurant with his girlfriend. "We always get the calamri di roma and the flan. You can't find better food in this area for the same price. It is way better than the price would suggest." Elliott said.

Tapas Caf is easily one of Northwest Indiana's finest hidden gems. Do not be fooled by the strip mall location or the simple sign above the door. The restaurant's offerings shine brighter than many of the finer, more expensive restaurants in the area.

Tapas Café receives a five out of five stars.

Tapas Cafe is located at 2486 W. Lincoln Hwy. in Merrillville, Ind. and is open Monday through Saturday 11 a.m. to 10 p.m. and Sunday from 12 p.m. to 8 p.m.

Rachael Ray's drunken steak recipe

Photo: Lauren Van

Red wine and balsamic vinegar combine to make a delicious

Lauren Van
Chronicle Correspondent

Once in a while, a craving comes up for an appetizing meal such as a steak dinner. It is not always necessary to dine and pay a fortune for a good steak. It is easy and cheaper to make steaks in the comfort of home. There are two main qualities in order to make a good steak: tenderness and flavor. The drunken steak recipe combines both to make a succulent strip of steak. It is neither spicy nor sweet. The flavor is delectable in this interesting and diverse marinade. This recipe was made on one of Rachael Ray's morning cooking shows and it looked too good to pass up. This version is made just a bit differently than how Rachael made it on her show. Red wine is combined with balsamic vinegar and Worcestershire sauce. All three are such different flavors that it is hard to determine how the marinade will taste just by looking at the ingredients. Rachael is notorious for her Italian and pasta recipes as well as casseroles, so it is surprising that she has this steak creation in her repertoire. It is best topped with Swiss cheese and served alongside garlic mashed potatoes sautéed vegetables.

The very first recommendation for sirloin strip steaks is to generously season them with meat tenderizer. Sirloin steaks are notorious for not cooking tenderly. The meat tenderizer has its own seasoning which also adds to the steak's flavor. Stick seasoned steaks in the fridge for two hours.

The first step of the recipe is to create the marinade. Combine wine, beef stock, balsamic vinegar, Worcestershire, garlic and mustard in a resealable bag. This marinade gives off a delightful aroma! In place of Worcestershire, any steak sauce will suffice for this recipe. There is no

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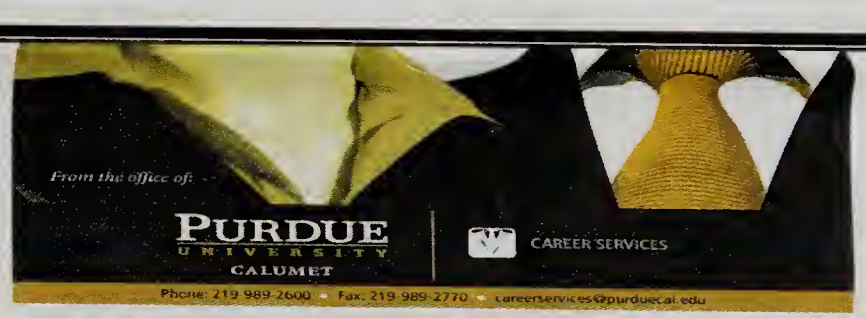

amazon.com

Monday, February 25 from 5pm-7pm, stop by SUL 321 for an information session with Amazon! Have you ever wondered about the different career and internship opportunities available with Amazon? This is your chance to network with a great company! This session is open to anyone interested in Amazon. Light refreshments will be served.

INSPIRED LEADERS Series

Tuesday, February 26 from 12:30pm-1:30pm, in SUL 321, Daniel Kudrna from Aflac will be joining us to speak about Ethical Leadership; Making the Correct, Difficult Decision. This workshop is open to all students. Don't miss this informative workshop!

CAREER SERVICES

Wednesday, February 27 from 11am-2pm, in the SUL Concourse, Career Services will be hosting an information table. Want to learn more about who we are and how we can help you? Stop by the Career Services table to get information on all of our resources and upcoming events!

BACKPACKS to BRIEFCASES

Thursday, February 28 from 12:30pm-1:30pm, in Lawshe 131, Alexis Jimenez, a from Career Services and Alexandra Capetillo, a PUC student and HR Intern at Red Circle will be presenting on the utilization of social media in the job search. Ever wondered what LinkedIn was? Or how employers use it to look for prospective employees? Come to the presentation and learn more about this informative topic!

student EMPLOYMENT GET set.

Thursday, February 28, in SUL 349, Get S.E.T (Student Employment Training) is on a walk-in basis utilizing Career Services lab computers. Students must sign up through Career Services for training but can complete training at own leisure. If you work on campus, this is a great opportunity for you to participate and receive a training certification of completion.

IfI

The Interns for Indiana program is now taking applications! Interns for Indiana matches quality Purdue students with high-tech start-up companies in order to provide real world learning opportunities and facilitate startup company growth. Student eligibility: Purdue juniors and seniors from all majors with a 2.8 GPA or higher are eligible. The program is currently open to West Lafayette, Calumet, North Central and Fort Wayne students. Apply online at:
http://discoverypark.itap.purdue.edu/learningcenter/ifi/

SILVER SCREEN BUZZ

BY MICHELLE MULLINS

"Ginger & Rosa"- Release Date: March 15th

Photo: sbiff.org

Starring upcoming stars Elle Fanning ("Super 8") and Alice Englert ("Beautiful Creatures"), this story of two best friends growing up in 1962 London is a swift career change for both actresses. With the Cuban Missile Crisis brewing in the background, these two girls are forced to grow up far too fast, causing their calm lives to flip upside-down. When Fanning was asked about her favorite role she has played thus far in an interview with Collider, she picked this current role because it was so far away from her personality. Even though their personalities were different she still found a way to relate because of their age, "When you're that age, you want to be an adult, in a way, but you don't want to have the responsibilities of an adult."

"Blancanieves"- Release Date: March 29th

Photo: cinemagia.ro

Silent movies seem to be making a comeback with last year's hit "The Artist" and now this year with "Blancanieves" (Snow White). In this film, Snow White is given a new twist in the role of a female bullfighter. Based off of The Brothers Grimm version of "Snow White," many viewers are in for a pleasant trip as they follow Encarna through her romantic journey in 1920 Andalusia, Spain. After snagging tons of awards in Spain, it has finally hopped overseas and hopes to leave an impression on audiences in the states.

"A Place at the Table"- Release Date: March 1st

Photo: foodbankwma.org

From the same production company as "Food, Inc." comes the documentary "A Place at the Table." This movie tackles the extremely controversial issue of putting healthy food in the hands of people who do not have access to it. Stars such as Jeff Bridges ("The Big Lebowski"), politicians and even chefs are featured throughout the film, expressing their views on the situation and what the country needs to do in order to fix this issue. Bridges expresses his concern by stating, "It's about patriotism really, if another country was doing this to our kids we would be at war, and it doesn't have to be that way."

"Revengeance" cuts a clean path

Michelle Mullins
Entertainment Editor

Photo justpushstart.com

Metal Gear Rising: Revengeance

"Metal Gear Rising: Revengeance" has been through the grinder numerous times since 2009. Announced under a different title "Metal Gear Solid: Rising" and originally meant to take place between two other "Metal Gear Solid" games, many were excited to see a game starring the main character of "Metal Gear Solid 2: Sons of Liberty," Raiden, in his own game. As more and more trailers and teasers were released, the actual release date of the game kept getting pushed back, causing despair and uncertainty in the gaming community. Finally, three long years later, the wait has definitely been proven to be worth it.

"Metal Gear Rising: Revengeance" takes place four years after the events of "Metal Gear Solid 4: Guns of the Patriots." Raiden, as seen in "Guns of the Patriots" is a completely different and more mature version of himself than in "Sons of Liberty." He is now a newly-enhanced cyborg ninja, far from his rookie solider days. Raiden now affiliates himself with PMC (private military company) Maverick Enterprises, and is currently in the middle of finishing a mission when everything goes array. The client he was sent to protect is put in harm's way, and Raiden is almost killed by the enemy. From here, he is given a new and improved cyborg body and is sent on a mission to eliminate the enemy that attacked him, before they are able to kickstart a major war.

Although Hideo Kojima, creator and director of the "Metal Gear" series, did not direct this game, it is obvious that director Kenji Saito and producer Atsushi Inaba ("Bayonetta") had no intention of changing the overall look of the game. Kojima is known for having gorgeous looking games, and on top of that extremely well thought out plots with amazing dialogue within them. He always manages to create a beautifully layered game that forces gamers to play it over and over again trying to spot all the details. Although Platinum Games aimed for this high standard, the bar was slightly missed when it came to plot.

In "Sons of Liberty" it was made known that Raiden did not have the best and most nurturing childhood. He was a child soldier, and had to do what some men cannot even stomach to do. This was played across expertly in the previous game, but in "Revengeance" it is almost shoved at the gamer. Trying to force sympathy for a character is a huge "no-no" in most forms of entertainment, and it seemed as though Saito ignored it and just ran with the pity party. Then, more than halfway through the game, Raiden's dark side is brought out. This comes across as a benefit in the game play rather than the story since in this mode Raiden's attacks are practically doubled. But despite the poor character development, the game play is done extremely well.

Contrary to "Metal Gear Solid", "Revengeance" contains more melee style gameplay because of Raiden's weapon of choice, and the fact that he is a cyborg and can take far more damage. The Zandatsu fighting allows gamers to chop up their enemies and steal their energy sources to replenish Raiden's. This technique is extremely important to master early on in the game, and once this is done allows a much easier understanding of the fighting system, as well as being able to defeat bosses in a shorter time period. Points are collected throughout the many battles Raiden encounters and these can be used to upgrade his health, attack and defense mechanisms.

Due to the world that Kojima has left Saito and Inaba to play with, it was hard for "Revengeance" to fall on its face, but there are still a few edges to sharpen. Hopefully another installment is in the near future since there is so much that can be done with Raiden's character now that the timeline has been placed after the events of the "Metal Gear Solid" series.

"Metal Gear Rising: Revengeance" receives a 4 out of 5 stars.

Steak

continued from page 5

need to mix the ingredients. Once the steaks are added, the ingredients will combine on their own.

Season the steaks with salt and pepper generously. Along with the meat tenderizer, the salt and pepper will make the steaks extremely tender and flavorful. Then, add the steaks to the bag. Seal and toss the bag to evenly distribute the marinade. Any Tupperware container that the steaks and marinade will fit in will also work. Refrigerate for exactly four hours. If marinated more than four hours, the marinade will be too strong and will overpower the flavor of the steaks.

After steaks have marinated, pour a drop of olive oil into a frying pan and let it heat for about three minutes. The steaks need to be browned, so in order to do so they must be placed in a pre-heated pan. Add steaks and brown for about seven minutes on each side or until cooked to desired doneness. Transfer cooked steaks to a plate and top each with a slice of Swiss cheese.

Another cooking option if baking is preferred is to transfer the steaks to the oven. Preheat oven to 375 degrees. First, brown steaks on both sides then transfer to an oven pan. Bake the steaks for ten minutes or until the desired doneness.

Baked potatoes stuffed with cheddar cheese, bacon bits and sour cream or mashed potatoes are all great sides for the steaks. Vegetables such as mushrooms, onions, squash or broccoli also make for a great, healthy and balanced meal. The leftover sirloin steaks can easily be transformed into breaded steak sandwiches or added to other different recipes such as stir-fry's and casseroles. When reheating, be sure to add more meat tenderizer to keep the steaks from becoming gamey or tough.

Visit *www.pucchronicle.com* for the full recipe!

The ingredients

1/2 cup dry red wine (Merlot or Carbonet; Merlot is used in the recipe)
1/4 cup beef stock
2 tablespoons balsamic vinegar
1 tablespoon Worcestershire sauce
4 cloves garlic, crushed
1 tablespoon Dijon mustard
4 sirloin steaks
Salt and pepper to taste
Meat tenderizer

SUNDAYS AT PUC - INTRAMURAL BASKETBALL

Photo: Morgan Walker

Angel Martin of Curtain Call leaps to make a shot.

Photo: Morgan Walker

William Griffin (3)of Game Point is blocked by Curtain Call's Neil Olsen (77).

Men's

continued from page 8

at Indiana University-South Bend on Wednesday, February 20.

PUC started out the game strong. They battled back from a 12-4 disadvantage to start the match and took a 32-28 lead into halftime.

Coming out of the break, both teams had offensive spurts in a back and forth battle for playoff advancement. However, the Titans of IUSB would garner a three point lead that the Peregrines could not eclipse in the final minutes. PUC fell by a score of 58-55.

"We weren't able to make plays when it counted," senior Andrew Anderson said.

The loss put an end to the Peregrines' season and, for seniors like Williams and Anderson, an end to their playing careers. Martel Jackson, Trent Tucker and Leroy Cooper also donned the black and gold for the last time on Wednesday evening.

"I feel like we put together a good season but, as always, we wanted to go further," Anderson said. "But we are happy with the progress we made as a program."

Although their season may have ended earlier than they hoped, the men finished the season with a record of 18-14, the most single-season victories since 2004, and one of the top eight most victorious seasons in school history.

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Call for Papers !

Sponsored by the Office of Research and Graduate Studies

Student Research Day and Student Research Awards

April 4, 2013

- **Student Research Award winners** will be selected from the participants based on two- page written summaries and oral or poster presentations.
- **Submission deadline:** Two MS Word files, one for Cover Sheet and another for two-page summary, are **due by March 3rd, 2013, to sro@purduecal.edu.**

PURDUE UNIVERSITY CALUMET

Undergraduate and graduate students in **all disciplines** (Liberal Arts and Social Sciences, Technology, Nursing, Management, Education, and EMS) at Purdue University Calumet are invited to participate in Student Research Day (April 4th, Student Union Library Building) for oral or poster presentations. **All students** who have participated in scholarly activities and projects during spring 2012, summer 2012, fall 2012 and spring 2013 are encouraged to present their work. Students who have work in progress projects are also encouraged to present their preliminary results.

For more details, see website: http://webs.purduecal.edu/studentresearch/

Final Buzzer for Men's Basketball

Julie Sipek
Sports Editor

The men's basketball team began their run in the playoffs Feb. 18 after coming off of a 17-13 regular season. The first playoff match was against the Eagles of Judson University on the Peregrines' home court.

The Peregrines dominated the first half offensively. They started out on a 22-5 run, and by the time the first-half buzzer sounded, had obtained a 40-24 lead.

This lead had to be enough to carry the team to the finish, as their offense dwindled in the second half. The Eagles, on the other hand, came out of the locker room strong, advancing the score to 40-32 at the start of the half. They would again get close to the Peregrines later in the half by bringing the score to 68-61 with over two minutes left to play.

The Peregrines were able to make a late push to seal the deal and take the game by a score of 79-65.

Photo : Jessica Calhoun
Aaron Davis guards an opponent against Judson on Feb 18.

"We moved the ball well, got everyone involved and made plays," senior Kedric Williams said.

The victory advanced the men to the quarter-final game that was held

See Men's page 7

Women soar in quarters, fall in semis

Bill Koester
Sports Editor

PUC's women's basketball team had a sense of déjà vu in the CCAC Tournament, in both good ways and bad.

Finishing the regular season at 20-8 and ranked 19th, the Peregrines faced No. 23 Olivet Nazarene in the quarterfinals on Feb. 20 at the Fitness Center. This was a rematch of the furious senior night matchup on Feb. 13, in which PUC upset the Tigers 121-113.

The game started out much like senior night, with a close back-and-forth contest that saw PUC take a one-point halftime lead. The closeness was more a result of sloppy shooting from both sides, as PUC went 15-50 and Olivet Nazarene 13-48 from the field. The Tigers fared slightly better with threes, sink 7 of 30 attempts compared to the Peregrines' mere 1-8."

"We just weren't hitting it [the first half]," senior guard Alex Starr said.

PUC sharpened up in the second half, hitting 25-40 from the field and 7-10 from behind the three-point line, while making 12 of 14 free throw attempts. The same did not go for Olivet Nazarene, as the rematch once again went to the home team by a score of 112-99.

Starr led the team with 23 points on the night, while fellow starters Amanda Gaskin (20), Brooklyn Short (18), Kami Graber (17) and Patrice McBee (10) all cracked double digits points, as did Tierra Turner off the bench with 16.

"We didn't really change our game plan," Starr said. "We just calmed down and made more shots."

The semifinals set up another rematch for the Peregrines, as they once again faced tenth-ranked Roosevelt on the road. After losing the regular season finale to the Lakers 92-90 in overtime on Feb. 16, PUC was ready to exact revenge.

Things started off well enough for the Peregrines, who took a ten-point lead at halftime. In the second half, however, Roosevelt's shooting improved just enough to catch up, taking the lead with 6:30 left.

PUC stayed in the game, buoyed by a 32-point game from Turner. They even tied the game at 82 on a three-pointer by Starr just before the end of regulation to send the two teams into overtime for the second week in a row. Unfortunately for PUC, the result was also the same in win/loss column, as Roosevelt took the contest 101-96.

PUC's hopes for an automatic berth in the NAIA Tournament were dashed with the CCAC tourney loss, but their final fate is still undetermined. The Peregrines find out this week if they receive an invitation to the tournament, or if their season is over.

Join Student Activities
www.purduecal.edu/studentactivities

Competitive Edge
PURDUE UNIVERSITY CALUMET
FEB 28
Stop by the Student Activities table between 2:30pm and 4:30pm in the Classroom Office Building (CLO) Concourse for Co-Curricular Transcript (CcT) assistance

Student Government
ELECTIONS
Candidate Application due March 6th
Elections March 25th – 28th
Interested in running for one of the following positions on your Student Government?
✓ President
✓ Vice President
✓ Senator of:
- Liberal Arts & Social Sciences
- Education
- Technology
- Nursing
- Engineering, Mathematics & Science
- Management
- Residential Students
- Commuter Students

Check your student email for the application!
Please contact puctech.gov@gmail.com for more info!

STUDENT ACTIVITIES Battle of the Bands
Rock Thurs. Feb. 28
Jazz and R&B Weds. March 27
Register your band in SUL-104B. Hurry, space is limited. The winning bands will get 8 hours in a professional recording studio. The battles will take place in Alumni Hall, SUL, from 8-10pm.

Meal With Your Mentor
Weds. February 27
11am-2pm & 4pm-6pm
Room With a View, SUL-150D
Sponsored by Student Activities

MADE YOUR RESERVATION YET?
To register for Meal With Your Mentor, pick up the invitation from the Student Activities Office, SUL-104B, fill it out and return it by 4:30pm on February 20th.
Invite a PUC faculty or staff member to a free lunch to say thanks for helping or for being a positive influence in your life.